Edible Desert!

Explore the world of edible desert plants. Numerous plants have evolved to endure the tough conditions of the desert, providing essential nourishment!



Prickly Pear

- Adapted to survive in the desert with shallow roots, spines, and a waxy coating.
- Taste is described as sweet and subtly bland, similar to a melon or kiwi.

One cup of prickly pear is considered a good source of Vitamin C and Magnesium!



Cholla

- Chollas store water in their stems and have spines to protect them and provide shade.
- Taste is similar to green beans, artichoke hearts, or asparagus.

Cholla buds are rich in complex carbohydrates and soluble fibers!



Mesquite

- The roots of mesquite trees host colonies of nitrogen-fixing bacteria, which enrich the desert's low-nutrient soil.
- The edible pods have a complex flavor with notes of caramel, toasted nuts, and molasses.

Mesquite pods are high in minerals such as calcium, magnesium, potassium, and iron!



Agave

- Agave survives by storing water in its thick, fleshy leaves.
- Taste depends on its color, with lighter having a more neutral flavor and darker having a stronger caramel flavor.

Agave contains B vitamins including Riboflavin, Pyridoxine, and Folate!



Desert Chia

- Desert chia produces seeds that are desiccation tolerant, which allows them to survive in extreme environmental conditions.
- The seeds are mild and nutty in flavor.

Desert chia seeds are a great source of fiber, antioxidants, and omega-3 fatty acids!



Piñon Pine

- Long taproots that can reach deep into the soil to find water help Piñon pine survive in the harsh desert climate.
- Piñon pine nuts have a buttery, mild, and sweet flavor with notes of citrus.

These nuts are rich in magnesium, iron, zinc, and protein.





These foods can be utilized for school food service! Check out the <u>USDA Food Buying Guide</u> for more information.